MG28F303TA*

Microwave Oven

Owner's instructions & Cooking guide

imagine the possibilities

Thank you for purchasing this Samsung product.

Please be advised that the Samsung warranty does NOT cover service calls to explain product operation, correct improper installation, or perform normal cleaning or maintenance.

Planet First **100 % Recycled Paper**

This manual is made with 100 % recycled paper.

SAMSUNG

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safety information

USING THIS INSTRUCTION BOOKLET

You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contains valuable information on cooking with your microwave oven:

- Safety precautions
- Suitable accessories and cookware
- Useful cooking tips
- Cooking tips

LEGEND FOR SYMBOLS AND ICONS

WARNING — Hazards or unsafe practices that may result in **severe personal injury or death**.

CAUTION — Hazards or unsafe practices that may result in **minor personal injury or property damage**.

- Warning; Fire hazard
- Warning; Hot surface
- Warning; Electricity
- Warning; Explosive material
- Do NOT attempt.
- Do NOT touch.
- Do NOT disassemble.
- Follow directions explicitly.
- Unplug the power plug from the wall socket.
- Make sure the machine is grounded to prevent electric shock.
- Call the service center for help.
- Note
- Important

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IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

Make sure that these safety precautions are obeyed at all times.

Before using the oven, confirm that the following instructions are followed.

⚠ WARNING (Microwave function only)
WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
This appliance is intended to be used in household only.

WARNING: Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
WARNING: This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.
Only use utensils that are suitable for use in microwave ovens.
When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.

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★	The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
⇄	If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
★	**WARNING:** Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
★	**WARNING:** The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
⃠	Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
★	The oven should be cleaned regularly and any food deposits removed.

☛	Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
⃠	The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.
★	This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
★	Children should be supervised to ensure that they do not play with the appliance.
✆	If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
⃠	**WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.

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	The appliance should not be cleaned with a water jet.
	This oven should be positioned proper direction and height permitting easy access to cavity and control area.
	Before using the your oven first time, oven should be operated with the water during 10 minute and then used.
	If the oven generates a strange noise, a burning smell, or smoke is emitted, unplug the power plug immediately and contact your nearest service center.
	The microwave oven has to be positioned so that plug is accessible.
	The microwave oven is intended to be used on the counter or counter top use only, the microwave oven shall not be placed in a cabinet.

⚠ WARNING (Oven function only) - Optional	
	WARNING: When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

	During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
	WARNING: Accessible parts may become hot during use. Young children should be kept away.
	A steam cleaner is not to be used.
	WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
	WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
	The temperature of accessible surfaces may be high when the appliance is operating.
	The door or the outer surface may get hot when the appliance is operating.
	Keep the appliance and its cord out of reach of children less than 8 years.

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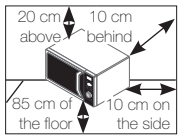
★	This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
⊘	Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
⊘	Appliances are not intended to be operated by means of an external timer or separate remote-control system.

INSTALLING YOUR MICROWAVE OVEN

Place the oven on a flat level surface 85 cm above the floor. The surface should be strong enough to safety bear the weight of the oven.



1. When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind and, on the sides of the oven and 20 cm (8 inches) of space above.

2. Remove all packing materials inside the oven.

3. Install the roller ring and turntable. Check that the turntable rotates freely. (Turntable type model only)

4. This microwave oven has to be positioned so that plug is accessible.

☛ If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
For your personal safety, plug the cable into a proper AC earthed socket.

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- Do not install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

CLEANING YOUR MICROWAVE OVEN

The following parts of your microwave oven should be cleaned regularly to prevent grease and food particles from building up:

- Inside and outside surfaces
- Door and door seals
- Turntable and Roller rings (Turntable type model only)

- **ALWAYS** ensure that the door seals are clean and the door closes properly.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

1. Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.
2. Remove any splashes or stains on the inside surfaces of oven with a soapy cloth. Rinse and dry.
3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice in the oven and heat for ten minutes at maximum power.
4. Wash the dishwasher-safe plate whenever necessary.

- **DO NOT** spill water in the vents. **NEVER** use any abrasive products or chemical solvents. Take particular care when cleaning the door seals to ensure that no particles:
  - Accumulate
  - Prevent the door from closing correctly
- **Clean** the microwave oven cavity right after each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury.

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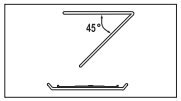
When cleaning the upper part inside the cavity, it will be convenient to turn heater downward by 45° and clean it. (Swing heater model only)



STORING AND REPAIRING YOUR MICROWAVE OVEN

A few simple precautions should be taken when storing or having your microwave oven serviced.
The oven must not be used if the door or door seals are damaged:

- Broken hinge
- Deteriorated seals
- Distorted or bent oven casing

Only a qualified microwave service technician should perform repair.

- **NEVER** remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:
  - Unplug it from the wall socket
  - Contact the nearest after-sales service centre
- If you wish to store your oven away temporarily, choose a dry, dustfree place. **Reason :** Dust and damp may adversely affect the working parts in the oven.
- This microwave oven is not intended for commercial use.
- The Light bulb should not be replaced in person for safety reasons.
  Please contact nearest authorised Samsung customer care centre to arrange for a qualified engineer to replace the bulb.

⚠ WARNING					
	Only qualified staff should be allowed to modify or repair the appliance.	✓	✓	✓	✓
	Do not heat liquids and other food in sealed containers for microwave function.	✓	✓	✓	✓
	For your safety, do not use high-pressure water cleaners or steam jet cleaners.	✓	✓	✓	✓
	Do not install this appliance; near heater, inflammable material; in a humid, oily or dusty location, in a location exposed to direct sunlight and water or where gas may leak; on un level ground.	✓	✓	✓	✓
	This appliance must be properly grounded in accordance with local and national codes.	✓	✓	✓	✓
	Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis.	✓	✓	✓	✓
	Do not pull or excessively bend or place heavy objecton the power cord.	✓	✓	✓	✓

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	In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug.	✓	✓	✓	✓
	Do not touch the power plug with wet hands.	✓	✓	✓	✓
	Do not turn the appliance off by unplugging the power plug while an operation is in progress.	✓	✓	✓	✓
	Do not insert fingers or foreign substances, If any foreign substance such as water has entered the appliance, unplug the power plug and contact your nearest service centre.	✓	✓	✓	✓
	Do not apply excessive pressure or impact to the appliance.	✓	✓	✓	✓
	Do not place the oven over a fragile object such as a sink or glass object.	✓	✓		
	Do not use benzene, thinner, alcohol, steam cleaner or high pressure cleaner to clean the appliance.	✓	✓	✓	✓
	Ensure that the power voltage, frequency and current are the same as those of the product specifications.	✓	✓		✓
	Plug the power plug into the wall socket firmly. Do not use a multiple plug adapter, an extension cord or an electric transformer.	✓	✓	✓	
	Do not hook the power cord on a metal object, insert the power cord between the objects or behind the oven.	✓	✓	✓	
	Do not use a damaged power plug, damaged power cord or loose wall socket. When the power plug or power cord is damaged, contact your nearest service centre.	✓	✓	✓	✓
	Do not pour or directly spray water onto the oven.	✓	✓		

	Do not place objects on the oven, inside or on the door of the oven.	✓	✓	✓	
	Do not spray volatile material such as insecticide onto the surface of the oven.	✓	✓		
	Do not store flammable materials in the oven. Take special care when heating dishes or drinks that contain alcohol as alcohol vapours may contact a hot part of the oven.	✓		✓	✓
	Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.	✓	✓	✓	✓
	WARNING: Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container; To prevent this situation ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize. Stir during heating, if necessary, and ALWAYS stir after heating. In the event of scalding, follow these FIRST AID instructions: • Immerse the scalded area in cold water for at least 10 minutes. • Cover with a clean, dry dressing. • Do not apply any creams, oils or lotions.	✓	✓	✓	✓
	Do not put the tray or rack in water shortly after cooking because it may cause breakage or damage of the tray or rack.				✓
	Do not operate the microwave oven for deep fat frying because the oil temperature cannot be controlled. This could result in a sudden boil over of the hot liquid.	✓			✓

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⚠ CAUTION					
★	Only use utensils that are suitable for use in microwave ovens; DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc. Remove wire twist ties from paper or plastic bags. Reason: Electric arcing or sparking may occur and may damage the oven.	✓		✓	✓
⊘	Do not use your microwave oven to dry papers or clothes.	✓		✓	✓
★	Use shorter times for smaller amounts of food to prevent overheating and burning food.	✓		✓	✓
⊘	Do not immerse the power cable or power plug in water and keep the power cable away from heat.	✓	✓		
⊘	Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended; Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts inshells, tomatoes etc.			✓	✓
⊘	Do not cover the ventilation slots with cloth or paper. They may catch fire as hot air escapes from the oven. The oven may also overheat and switch itself off automatically, and will remain off until it cools sufficiently.	✓		✓	
⊘	Always use oven mitts when removing a dish from the oven to avoid unintentional burns.			✓	
★	Stir liquids halfway during heating or after heating ends and allow the liquid stand at least 20 seconds after heating to prevent eruptive boiling.			✓	
★	Stand at arms length from the oven when opening the door to avoid getting scalded by escaping hot air or steam.			✓	
⊘	Do not operate the microwave oven when it is empty. The microwave oven will automatically shut down for 30 minutes for safety purposes. We recommend placing a glass of water inside the oven at all times to absorb microwave energy in case the microwave oven is started accidentally.	✓			✓
★	Install the oven in compliance with the clearances stated in this manual. (See installing your microwave oven.)	✓		✓	
★	Take care when connecting other electrical appliances to sockets near the oven.	✓	✓	✓	

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY. (MICROWAVE FUNCTION ONLY)

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

(a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

(b) Do NOT place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.

(c) Do NOT operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:

(1) door (bent)

(2) door hinges (broken or loose)

(3) door seals and sealing surfaces

(d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

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Samsung will charge a repair fee for replacing an accessory or repairing a cosmetic defect if the damage to the unit and/or damage to or loss of the accessory was caused by the customer. Items this stipulation covers include:

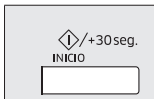
(a) A Dented, Scratched, or Broken Door, Handle, Out-Panel, or Control Panel.

(b) A Broken or missing Tray, Guide Roller, Coupler, or Wire Rack.

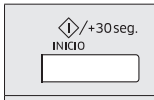
- Use this appliance only for its intended purpose as described in this instruction manual. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your appliance.
- Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact your nearest service centre or find help and information online at www.samsung.com.
- This microwave oven is supposed for heating food. It is intended for domestic home-use only. Do not heat any type of textiles or cushions filled with grains, which could cause burns and fire. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the appliance.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possible result in a hazardous situation.

quick look-up guide

If you want to cook some food.

	**1.** Place the food in the oven. Press the **START/+30s** button. **Result:** When cooking has finished, the oven will beep and flash “End” 4 times. The oven will then beep one time per minute.

If you want to add an extra 30 seconds.

	Press the **START/+30s** button one or more times for each extra 30 seconds that you wish to add.
	By turning the **Dial Knob**, You can set the time as you want.

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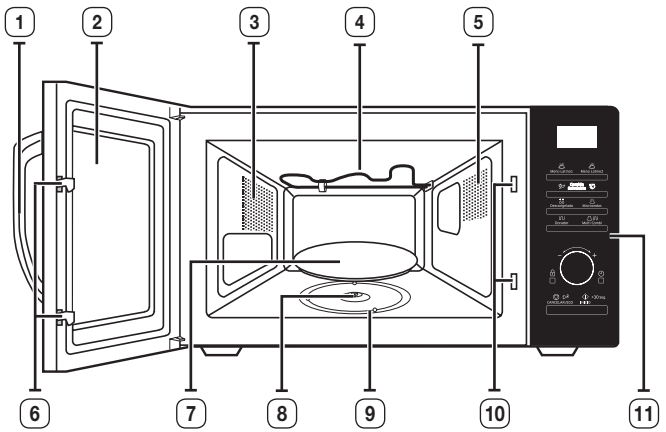
OVEN



1. DOOR HANDLE
2. DOOR
3. VENTILATION HOLES
4. HEATING ELEMENT
5. LIGHT
6. DOOR LATCHES
7. TURNTABLE
8. COUPLER
9. ROLLER RING
10. SAFETY INTERLOCK HOLES
11. CONTROL PANEL

CONTROL PANEL

1. AUTO COOK BUTTONS
2. HEALTHY COOKING BUTTON (VEGETABLE, GRAIN)
3. HEALTHY COOKING BUTTON (POULTRY, FISH)
4. AUTO DEFROST BUTTON
5. MICROWAVE BUTTON
6. GRILL BUTTON
7. MULTI COMBI BUTTON
8. CHILD LOCK BUTTON
9. DIAL KNOB (WEIGHT/SERVING/TIME)
10. CLOCK BUTTON
11. CANCEL/ECO BUTTON
12. START/+30s BUTTON

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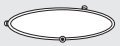
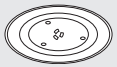
ACCESSORIES

Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.

	**1. Roller ring**, to be placed in the centre of the oven. **Purpose:** The roller ring supports the turntable.
	**2. Turntable**, to be placed on the roller ring with the centre fitting to the coupler. **Purpose:** The turntable serves as the main cooking surface; it can be easily removed for cleaning.
	3. Grill rack, to be placed on the turntable. **Purpose:** The metal rack can be used in grill and combination cooking.

DO NOT operate the microwave oven without the roller ring and turntable.

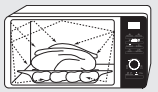
HOW A MICROWAVE OVEN WORKS

Microwaves are high-frequency electromagnetic waves; the energy released enables food to be cooked or reheated without changing either the form or the colour.

You can use your microwave oven to:

- Defrost
- Reheat
- Cook

Cooking principle.



1. The microwaves generated by the magnetron reflected at cavity and are distributed uniformly as the food rotates on the turntable. The food is thus cooked evenly.
2. The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.
3. Cooking times vary according to the container used and the properties of the food:
   - Quantity and density
   - Water content
   - Initial temperature (refrigerated or not)

As the centre of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the oven. Standing times specified in recipes and in this booklet must therefore be respected to ensure:

- Even cooking of the food right to the centre.
- The same temperature throughout the food.

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CHECKING THAT YOUR OVEN IS OPERATING CORRECTLY

The following simple procedure enables you to check that your oven is working correctly at all times. If you are in doubt, refer to the section entitled “Troubleshooting” on the page 33.

The oven must be plugged into an appropriate wall socket. The turntable must be in position in the oven. If a power level other than the maximum (100 % - 950 W) is used, the water takes longer to boil.

Open the oven door by pulling the handle on the right side of the door.
Place a glass of water on the turntable. Close the door.

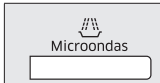
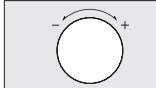
	Press the **START/+30s** button and set the time to 4 or 5 minutes, by pressing the **START/+30s** button the appropriate number of times. **Result:** The oven heats the water for 4 or 5 minutes. The water should then be boiling.

COOKING/REHEATING

The following procedure explains how to cook or reheat food.

ALWAYS check your cooking settings before leaving the oven unattended.

Open the door. Place the food in the centre of the turntable.
Close the door. Never switch the microwave oven on when it is empty.

	**1.** Press the **Microwave** button.
	2. Select the appropriate power level by pressing the **Microwave** button again until the corresponding wattage is displayed. Refer to the power level table.
	**3.** Set the cooking time by turning the **Dial Knob**. **Result:** The cooking time is displayed.
	4. Press the **START/+30s** button. **Result:** The oven light comes on and the turntable starts rotating. Cooking starts and when it has finished. • The oven beep and flash “End” 4 times. The oven will then beep one time per minute.

SETTING THE TIME

When power is supplied, “88:88” and then “12:00” is automatically displayed on the display.
Please set the current time. The time can be displayed in either the 12-hour notation.
You must set the clock:

- When you first install your microwave oven
- After a power failure

Do not forget to reset the clock when you switch to and from summer and winter time.

	1. To display the time in the... 12-hour notation. Press the **Clock** button.
	2. Turn the **Dial Knob** to set the hour.
	3. Press the **Clock** button.
	4. Turn the **Dial Knob** to set the minute.
	5. When the right time is displayed, press the **Clock** button to start the clock. **Result:** The time is displayed whenever you are not using the microwave oven.

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POWER LEVELS AND TIME VARIATIONS

The power level function enables you to adapt the amount of energy dissipated and thus the time required to cook or reheat your food, according to its type and quantity. You can choose between six power levels.

Power level	Percentage
HIGH	PL 100%
SAUTE	PL 90%
REHEAT	PL 80%
MEDIUM HIGH	PL 70%
SIMMER	PL 60%
MEDIUM	PL 50%
MEDIUM LOW	PL 40%
LOW	PL 30%
DEFROST	PL 20%
WARM	PL 10%

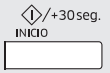
The cooking times given in recipes and in this booklet correspond to the specific power level indicated.

If you select a...	Then the cooking time must be...
Higher power level Lower power level	Decreased Increased

ADJUSTING THE COOKING TIME

You can increase the cooking time by pressing the **START/+30s** button once for each 30 seconds to be added.

- Check how cooking is progressing at any time simply by opening the door
- Increase the remaining cooking time

	To increase the cooking time of your food during cooking, press the **START/+30s** button once for each 30 seconds that you wish to add. • Example: To add three minutes, press the **START/+30s** button six times.
	Just turning **Dial Knob** to adjust cooking time. • To increase cooking time, turn to right and to decrease cooking time, turn to left.

STOPPING THE COOKING

You can stop cooking at any time so that you can:

- Check the food
- Turn the food over or stir it
- Leave it to stand

To stop the cooking...	Then...
Temporarily	Temporarily : Open the door or press the **CANCEL/ECO** button once. **Result:** Cooking stops. To resume cooking, close the door again and press the **START/+30s** button.
Completely	Completely : Press the **CANCEL/ECO** button once. **Result:** Cooking stops. If you wish to cancel the cooking settings, press the **CANCEL/ECO** button again.

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SETTING THE ENERGY SAVE MODE

The oven has an energy save mode.

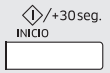
	• Press the **CANCEL/ECO** button. **Result:** Display off. • To remove energy save mode, open the door or press the **CANCEL/ECO** button and then display shows current time. The oven is ready for use.

USING THE HEALTHY COOKING FEATURES

The **Healthy Cooking** features has 20 pre-programmed cooking times. You do not need to set either the cooking times or the power level.

Use only recipients that are microwave-safe.

Open the door. Place the food in the centre of the turntable. Close the door.

	1. Select the type of food that you are cooking by pressing the **Healthy cooking** button once or more times. (Refer to the table on the side.) - Vegetable & Grain - Poultry & Fish
	**2.** Press the **START/+30s** button. **Result:** The food is cooked according to the pre-programmed setting selected. • When cooking has finished, the oven will beep and flash “End” 4 times. The oven will then beep one time per minute.

The following table presents quantities and appropriate instructions about 20 pre-programmed cooking options. This is composed of Vegetable & Grain and Poultry & Fish.

Use oven gloves when taking out food.

1. Verduras/Granos

The following table presents the 12 **Comida Saludable** auto programmes for cooking vegetables. It contains its quantities and appropriate instructions.

Code/Food	Serving Size	Instructions
1 Brócoli	250 g	Rinse and clean fresh broccoli and prepare florets. Put them evenly into a glass bowl with lid. Add 30 ml (2 tbsp) water when cooking for 250 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
2 Zanahorias	250 g	Rinse and clean carrots and prepare even slices. Put them evenly into a glass bowl with lid. Add 30 ml (2 tbsp) water when cooking for 250 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
3 Vainitas	250 g	Rinse and clean green beans. Put them evenly into a glass bowl with lid. Add 30 ml (2 tbsp) water when cooking 250 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking Stand for 1-2 minutes.
4 Espinacas	150 g	Rinse and clean spinach. Put into a glass bowl with lid. Do not add water. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
5 Mazorca de Maíz	500 g	Rinse and clean corn on the cobs and put into an oval glass dish. Cover with microwave cling film and pierce film. Stand for 1-2 minutes.
6 Papas Peladas	250 g	Wash and peel the potatoes and cut into a similar size. Put them into a glass bowl with lid. Add 45-60 ml (3-4 tbsp) water. Put bowl in the centre of turntable. Cook covered. Stand for 2-3 minutes.

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Code/Food	Serving Size	Instructions
7 Verduras Gratinadas	500 g	Put the vegetables, such as precooked potato slices, courgette slices and tomatoes and sauce into a suitable sized glass pyrex dish. Add grated cheese on top. Put dish on the rack. Stand for 2-3 minutes.
8 Tomate a la Parrilla	400 g	Rinse and clean tomatoes, cut them into halves and put in an ovenware dish. Add grated cheese on top. Put dish on rack. Stand for 1-2 minutes.
9 Arroz Integral	250 g	Use a large glass ovenware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 5-10 minutes.
10 Macarron Integral	250 g	Use a large glass ovenware dish with lid. Add 1 L hot boiling water, a pinch of salt and stir well. Cook uncovered. Cook covered. Stir before standing time and drain thoroughly afterwards. Stand for 1 minutes.
11 Quinua	250 g	Use a large glass ovenware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 1-3 minutes.
12 Bulgur	250 g	Use a large glass ovenware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 2-5 minutes.

2. Aves/Pescados

The following table presents the 8 **Comida Saludable** auto programmes for cooking poultry & fish. It contains its quantities and appropriate instructions.

Code/Food	Serving Size	Instructions
1 Pechuga de Pollo	300 g	Rinse pieces and put on a ceramic plate. Cover with microwave cling film. Pierce the film. Put dish on turntable. Stand for 2 minutes.
2 Pechuga de Pavo	300 g	Rinse pieces and put on a ceramic plate. Cover with microwave cling film. Pierce the film. Put dish on turntable. Stand for 2 minutes.
3 Filete de Pescado	250 g	Rinse fis and put on a ceramic plate, add 1 tbsp lemon juice. Cover with microwave cling film. Pierce the film. Put dish on turntable. Stand for 1-2 minutes.
4 Filete de Salmón	300 g	Rinse fis and put on a ceramic plate, add 1 tbsp lemon juice. Cover with microwave cling film. Pierce the film. Put dish on turntable. Stand for 1-2 minutes.
5 Camarones	250 g	Rinse fis and put on a ceramic plate, add 1 tbsp lemon juice. Cover with microwave cling film. Pierce the film. Put dish on turntable. Stand for 1-2 minutes.
6 Trucha	400 g	Put 1-2 fresh whole fish into an ovenproof dish. Add a pinch salt, 1 tbsp lemon juice and herbs. Cover with microwave cling film. Pierce the film. Put dish on turntable. Stand for 2 minutes.
7 Pescado	400 g	Brush skin of whole fish (trout or gilthead) with oil and add herbs and spices. Put fish side by side, head to tail on the high rack. Turnover, as soon as the beep sounds. Stand for 3 minutes.

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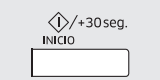
Code/Food	Serving Size	Instructions
8 Filete de Salmón a la Parrilla	300 g	Put fish steaks evenly on the high rack. Turnover, as soon as the beep sounds. Stand for 2 minutes.

USING THE AUTO COOK FEATURES

The **Auto Cocción** features enables you to cook popcorn, potato and snacks. You do not need to set either the cooking times or the power level. You can select the food servings by pressing **Menú Peruano**, **Aderezo** buttons.
First, place the food in the centre of the turntable and close the door.

	1. Select the type of food that you are cooking by pressing the **AUTO COOK** button once or more times. (Refer to the table on the side.)
	**2.** Press the **START/+30s** button. **Result:** The food is cooked according to the preprogrammed setting selected. • When cooking has finished, the oven will beep and flash “End” 4 times. The oven will then beep one time per minute.

Use only recipients that are microwave-safe.

1. Arroces

Code/Food	Ingredients
1-1 Arroz con Pollo	Seasoning (Finely chopped onion - 1, Garlic - 1 teaspoon, Oil - 3 tablespoons, Coriander - 4 tablespoons, Ground yellow chilli - 1 tablespoon), Chicken pieces - 500 g, Rice - 2 cups, Stock - 2 cups, Peas - ½ cup, Diced carrot - ½ cup, Sweet corn grains - ½ cup, Finely chopped pepper - ½, Salt and pepper to taste.
	Instructions Put the 2 cups of rice in a bowl. Cover the rice with tap water and leave to stand for at least 15 min. Then drain and use. Season the chicken with salt, pepper and pierce it. Put it on the high rack and cook. When the first beep, turn the chicken over and press the start button. When the second beeps, add the chicken to the seasoning with the drained rice, 2 cups of water, peas, carrot and sweet corn. Then press the start button again. When the third beep, add 1 teaspoon salt and the chopped pepper. Stir and press the start button again. (Cook covered) After cooking, stand for 5 minutes before serving. Seasoning Mix the onion, garlic, oil and turmeric in a bowl. Put them in oven and press the Aderozo button. After cooking, use this seasoning.
1-2 Arroz con Mariscos	Rice - 2 cups, Water - 2 cups, Garlic - 1 teaspoon, Oil - 3 tablespoons, Red chilli - 2 tablespoons, Finely chopped onion - 1, Peas - ½ cup, Chopped red pepper - 1, Shellfish - 250 g, Parmesan cheese - 3 tablespoons, Finely chopped parsley, Lemon, Salt and pepper
	Instructions Season the shellfish with lemon, salt, pepper in bowl. Mix the oil, garlic, onion and red chilli in other bowl. Add the 2 cups of water, the rice, the peas and cook covered. When the beep, add the salt, shellfish, pepper and press the start button. (Cook covered) After cooking, sprinkle with finely chopped parsley and grated Parmesan cheese.

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Code/Food	Ingredients
1-3 Arroz a la Jardinera	Oil - 3 tablespoons, Red onion (finely chopped) - 1, Garlic powder - 1 tablespoon, Ground turmeric - 1 teaspoon, Rice - 2 cups, Water - 2 cups, Peas - ½ cup, Carrot - ½ cup, Sweet corn grains - ½ cup, Chopped red pepper - 1, Salt - 1 teaspoon
	Instructions Put the 2 cups of rice in a bowl. Cover the rice with tap water and leave to stand for at least 15 min. Then drain and use. Put the drained rice, 2 cups of water, seasoning, peas, carrot and sweet corn. Cook covered. When the beep, add 1 teaspoon salt, the chopped pepper and stir. Press the start button. (Cook covered) Seasoning Mix the onion, garlic, oil and turmeric in a bowl (3 litres). Put them in oven and press the Aderozo button. After cooking, use this seasoning.
1-4 Arroz Graneado	Oil - 3 tablespoons, Garlic powder - 1 tablespoon, Rice - 2 cups, Water - 2 cups, Salt - 1 teaspoon
	Instructions Put the 2 cups of rice in a bowl. Cover the rice with tap water and leave to stand for at least 15 min. Then drain and use. Add the drained rice. Cook covered. When the beep, add 1 teaspoon salt and stir. Press the start button. (Cook covered)

2. Platos de Fondo

Code/Food	Ingredients
2-1 Estofado de Pollo	Chicken pieces – 500 g, Finely chopped onion – ½, Garlic powder – 1 tablespoon, Pack of tomato sauce – 160 g, Oil – 3 tablespoons, Peas – ½ cup, Sliced carrot – ½ cup, Yellow potato – 1, Chicken stock – 1 cup, Bay leaf and mushrooms
	Instructions Put the chicken pieces, previously seasoned with salt and pepper in the bowl. Add the tomato sauce, bay leaf and mushroom. Cook coverd. When the beep, add the carrot, peas, yellow potato in quarters and the stock. Press the start button. (Cook covered) Seasoning Mix the oil, garlic and onion in a bowl. Put them in oven and press the Aderozo button. After cooking, use this seasoning.
2-2 Seco de Carne	Stewing beef – 500 g, Finely chopped onion – ½, Garlic – 1 tablespoon, Ground yellow chilli – 2 tablespoons, Oil – 3 tablespoons, Ground coriander – ½ cup, Meat stock – ½ cup, Peas – ½ cup, Carrot – ½ cup
	Instructions Cut up the meat into 6x6 cm cubes. Season with salt, cumin, pepper and add a spurt of oil, pierce it. Put on the high rack and cook. When the first beep, turn the chicken over and press the start button. When the second beeps, add the seasonning on the meat in a bowl. Press the start button again. (Cook covered) When the third beep, add the carrot, peas and stock. Then press the start button. Seasoning Mix the onion, garlic, coriander, yellow chilli and oil in a bowl . Put them in oven and press the Aderozo button. After cooking, use this seasoning.

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Code/Food	Ingredients
2-3 Pescado Gratinado	Fish fillets - 1 kg, Mozzarella cheese - 4 slices, Tomato - 1 sliced, Basil leaves, Salt and pepper, Oregano powder, Olive oil
	Instructions Season the fish fillets with salt and pepper. Place them on a dish, put the basil leaves and tomato slices on top of them and add the Mozzarella cheese and oregano powder. Sprinkle with a little olive oil. Preheat the grill mode for 3 min. Put the fillets on the pizza plate, add a spurt of olive oil, place on the high rack and cook.

3. Guisos

Code/Food	Ingredients
3-1 Carapulcra	Dry potato - ¼ kg, Finely chopped onion - 1, Garlic cloves - 2, Red chilli - 3 tablespoons, Oil - 8 tablespoons, Pork bacon - ½ kg, Peanuts - 50 g, Salt, Pepper, Cumin, Dessert wine, A chicken or meat stock cube, Water
	Instructions Preparation: Toast the dry potato: Cook in the oven for 4 minutes. (100 % power) and then moisten. Toast the peanuts: Place on a dish and cook in the oven 3 minutes. (100 % power) Then peel and chop finely. Put the garlic, oil, onion and red chilli in a Pyrex dish and cook in the oven without covering for 3 minutes. (100 % power) After cooking, add the meat and cook 6 minutes, then add the water, stock cube and dry potato, season to taste and cook for using auto-cook button. (Guisos no.1) Before serving, add the peanuts.
3-2 Ají de Gallina	Chicken breast - 500 g, Water - 1 cup, Chicken stock cube - 1 Seasoning: Finely chopped onion - 1, Garlic - 1 teaspoon, Oil - 3 tablespoons, Yellow chilli - 4 tablespoons, Slices of bread (moistened and puréed) - 4, Evaporated milk - ½ cup, Walnuts - 50 g, Grated Parmesan cheese - 50 g, Salt and pepper
	Instructions Season the chicken with salt and pepper, pierce, cover and cook. When the first beep, shred the chicken. Add the chicken and bread, previously puréed with milk and stock into prepared seasoning. Then press the start button. When the second beep, add the walnuts and Parmesan cheese, mix and press the start button. After cooking, season with salt. Seasoning Mix the seasoning ingredients and yellow chilli in a bowl. Put them in oven and press the Aderozo button. After cooking, use this seasoning.

4. Postres

Code/Food	Ingredients
4-1 Arroz con Leche	Rice - ½ cup, Water - 2½ cup, Cinnamon stick - 1, Cloves - 5, Raisins - 50 g, Condensed milk - ½ cup, Pure evaporated milk - 1 can
	Instructions Cover the rice with tap water and leave to stand for 15 min. Put the water, cinnamon, cloves, raisins in a bowl and soaked, drained rice in a large bowl. Cook covered. When the first beep, uncover and add the condensed milk and the evaporated milk. Then press the start button and press the start button again. When the second beep, stir and the press the start button. After cooking, stand for 3 minutes and serve.

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Code/Food	Ingredients
4-2 Mazamorra Morada	Purple corn juice (unsweetened) - 1 litre, Apples (chopped into small cubes) - ½ cup, Pineapple (chopped into small cubes) - ½ cup, Prunes - 50 g, Raisins - 50 g, Cinnamon stick - 1, Water - ½ cup, Sweet potato or Corn flour - 50 g
	Instructions Mix the purple corn juice, apple, raisins, prunes and cinnamon in a bowl. (3 litres) Cook uncovered. When the first beep, dissolve the sweet potato or chuño flour in ½ cup water and add this to the previous preparation. Then press the start button. After cooking, stir and serve.
4-3 Suspiro a la Limeña	Evaporated milk - 1 cup, Condensed milk - 1 can, Egg yolks - 4, Corn flour - 1 tablespoon, Vanilla - 1 teaspoon Meringue: Egg whites - 4, White sugar - ¾ cup, Pisco - 2 tablespoons, Cinnamon powder
	Instructions Dilute the corn flour in the milk, add the condensed milk and mix in a bowl. Cook. When the first beep, stir and press the start button. When the second beep, add the egg yolks, mix well and serve in glasses. Cool. For the meringue, beat the egg whites and when frothy, add the sugar and Pisco. Then press the start button again. Put aside and beat until stiff. Lastly, place on top of the glasses and sprinkle with cinnamon powder.
4-4 Crema Volteada	Condensed milk - 1 large can, Evaporated milk - 800 ml, 6 eggs, Vanilla Caramel - 1 tablespoon: White sugar - ½ cup, Water - 4 tablespoons
	Instructions To make the caramel, place the sugar in a bowl that holds 1 litre. Moisten the sugar with the water and cook uncovered. When the first beep, line a 1.5 litre capacity mould with the caramel suitable for use in the microwave. Mix the condensed milk with the evaporated milk, eggs and vanilla. Pour into the mould lined with the caramel and press the start button. (cook uncovered) After cooking, cool and remove the mould.

5. Crocante

Code/Food	Ingredients
5-1 Tocino	1 slice, 2 slices, 3 slices
	Instructions Select fresh bacon rashers from your butcher, deli or supermarket. Place on the absorbent paper towel on microwave safe plate or pyrex dish and cover with another piece of paper towel and cook. Serve.
5-2 Pizza Congelada	1 pack (400-500 g)
	Instructions Preheat the grill and pizza plate with the grill function for 3 min. After preheating, put the pizza and cook on the rack.
5-3 Pizzetas Congeladas	1 pack (150-180 g)
	Instructions Preheat the grill and pizza plate with the grill function for 3 min. After preheating, put the pizzas and cook on the rack.
5-4 Quiche Congelado	1 pack (300 g)
	Instructions Preheat the grill and pizza plate with the grill function for 3 min. After preheating, put the quiche and cook on the rack.
5-5 Nuggets de Pollo Congelado	1 pack (250 g)
	Instructions Preheat the grill and pizza plate with the grill function for 3 min. After preheating, put the nuggets and cook on the rack. When the beep, turn the nuggets over and press start button.
5-6 Hamburguesa Congelada	1 pack (500 g)
	Instructions Preheat the grill and pizza plate with the grill function for 3 min. After preheating, put the hamburgers and cook on the rack. When the beep, turn the hamburgers over and press start button.

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Code/Food	Ingredients
5-7 Brochetas de Pollo	Chicken breast - 250 g, Red pepper - 1, White onion - 1, Salt and pepper, Wooden skewers
	Instructions Preparation: Soak the skewers in water. Cut the chicken, pepper and onion into small pieces. Season the chicken with salt and pepper. Mix on the skewers, alternating the chicken with the vegetables. Preheat the grill and pizza plate with the grill function for 3 min. After preheating, put the brochettes on the dish and cook on the rack. When the beep, turn the brochettes over and press start button.
5-8 Masa de Pie	Flour - 200 g, Castor sugar - 4 tablespoons, Margarine - 120 g, Egg - 1, Pinch of salt - 1
	Instructions Preheat the grill and pizza plate with the grill function for 3 min. Mix all the ingredients together, knead and leave to stand for 10 min in the refrigerator. Line a 20 cm mould, prick the dough with a fork and cook on the rack.
5-9 Quesadillas	2 quesadillas filled with the ingredients of your choice
	Instructions Preheat the grill and pizza plate with the grill function for 3 min. After preheating, put the quesadillas and cook on the rack.
5-10 Empanadas Congeladas	2 units (400 g)
	Instructions Preheat the grill and pizza plate with the grill function for 3 min. After preheating, put the patties and cook on the rack.

6. Aderezo

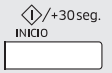
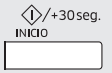
Food	Ingredients
Aderezo	Garlic powder - 1 teaspoon, Medium onion (finely chopped) -1, Oil - 3 tablespoons
	Instructions Mix the ingredients in a bowl and cook in the Samsung Chef without covering for 3 minutes.

USING THE AUTO DEFROST FEATURES

The **Auto Descongelado** features enables you to defrost roast beef, cerdo, bistec, chuleta, pescado, carne molida, pollo entero, pollo en piezas. The defrost time and power level are set automatically.
You simply select the programme and the weight.

Use only containers that are microwave-safe.

Open the door. Place the frozen food on a ceramic in the centre of the turntable. Close the door.

	1. Select the type of food that you are cooking by pressing the **Auto Defrost** button once or more times.
	2. Select the size of the serving by turning the **Dial Knob**. (Refer to the table on the side.)
	**3.** Press the **START/+30s** button. **Result:** • Defrosting begins. • The oven beeps through defrosting to remind you to turn the food over.
	**4.** Press the **START/+30s** button again after you have turned over the food to finish defrosting. **Result:** When cooking has finished, the oven will beep and flash “End” 4 times. The oven will then beep one time per minute.

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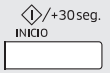
The following table presents the various **Auto Descongelado** programmes, quantities and appropriate instructions. Remove all kinds of package material before defrosting.

Code/Food	Serving Size	Instructions
1 Roast Beef, Cerdo	0.1 kg to 2.6 kg	Put the meat with the thickest parts facing towards the centre of the dish, cover. Using the defrost key, select the weight and press start. When the beep, turn the meat over.
2 Bistec, Chuleta, Pescado	0.1 kg to 2.6 kg	
3 Carne Molida	0.1 kg to 2.6 kg	
4 Pollo Entero	0.1 kg to 2.6 kg	Shield the leg and wing tips with aluminium foil. Using the defrost key, select the weight and press start. Turn the chicken over, when the oven beeps. Stand for 20-60 minutes.
5 Pollo en Piezas	0.1 kg to 2.6 kg	

GRILLING

The grill enables you to heat and brown food quickly, without using microwaves.

- Always use oven gloves when touching the recipients in the oven, as they will be very hot.
- You can get better cooking and grilling results, if you use the high rack.

	1. Open the door and put the food on the rack and then close the door.
	2. Press the **Grill** button. **Result:** The following indications are displayed: (grill mode) • You cannot set the temperature of the grill.
	3. Set the grilling time by turning the **Dial Knob**. • The maximum grilling time is 60 minutes.
	**4.** Press the **START/+30s** button. **Result:** Grilling starts. • When cooking has finished, the oven will beep and flash “End” 4 times. The oven will then beep one time per minute.

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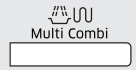
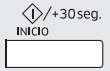
COMBINING MICROWAVES AND GRILL

You can also combine microwave cooking with the grill, to cook quickly and brown at the same time.

- ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.
- ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.

You can improve cooking and grilling, if you use the high rack.

Open the door. Place the food on the rack best suited to the type of food to be cooked. Place the rack on the turntable. Close the door.

	**1.** Press the **Multi Combi** button.
	3. Set the cooking time by turning the **Dial Knob**. • The maximum cooking time is 60 minutes.
	**4.** Press the **START/+30s** button. **Result:** • Combination cooking starts. • When cooking has finished, the oven will beep and flash “End” 4 times. The oven will then beep one time per minute.

USING THE CHILD LOCK FEATURES

Your microwave oven is fitted with a special child lock programme, which enables the oven to be “locked” so that children or anyone unfamiliar with it cannot operate it accidentally.

	1. Press the **CHILD LOCK** button. **Result:** • The oven is locked (no functions can be selected). • The display shows “L”.
	2. To unlock the oven, press the **CHILD LOCK** button. **Result:** The oven can be used normally.

SWITCHING THE BEEPER OFF

You can switch the beeper off whenever you want.

	1. Press the **START/+30s** and **CANCEL/ECO** button at the same time. **Result:** The oven does not beep to indicate the end of a function.
	2. To switch the beeper back on, press the **START/+30s** and **CANCEL/ECO** button again at the same time. **Result:** The oven operates normally.

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cookware guide

To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used.
Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry.
The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

Cookware	Microwave-safe	Comments
Aluminum foil	✓✗	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Crust plate	✓	Do not preheat for more than 8 minutes.
China and earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable polyester cardboard dishes	✓	Some frozen foods are packaged in these dishes.
Fast-food packaging		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	✗	May catch fire.
• Recycled paper or metal trims	✗	May cause arcing.
Glassware		
• Oven-to-tableware	✓	Can be used, unless decorated with a metal trim.
• Fine glassware	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Glass jars	✓	Must remove the lid. Suitable for warming only.
Metal		
• Dishes	✗	May cause arcing or fire.
• Freezer bag twist ties	✗	
Paper		
• Plates, cups, napkins and kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	✗	May cause arcing.
Plastic		
• Containers	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
• Cling film	✓	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• Freezer bags	✓✗	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	✓	Can be used to retain moisture and prevent spattering.

✓ : Recommended **✓✗ : Use caution** **✗ : Unsafe**

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MICROWAVES

Microwave energy actually penetrates food, attracted and absorbed by its water, fat and sugar content.
The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.

COOKING

Cookware for microwave cooking:
Cookware must allow microwave energy to pass through it for maximum efficiency. Microwaves are reflected by metal, such as stainless steel, aluminium and copper, but they can penetrate through ceramic, glass, porcelain and plastic as well as paper and wood. So food must never be cooked in metal containers.

Food suitable for microwave cooking:
Many kinds of food are suitable for microwave cooking, including fresh or frozen vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Sauces, custard, soups, steamed puddings, preserves, and chutneys can also be cooked in a microwave oven. Generally speaking, microwave cooking is ideal for any food that would normally be prepared on a hob. Melting butter or chocolate, for example (see the chapter with tips, techniques and hints).

Covering during cooking
To cover the food during cooking is very important, as the evaporated water rises as steam and contributes to cooking process. Food can be covered in different ways: e.g. with a ceramic plate, plastic cover or microwave suitable cling film.

Standing times
After cooking is over food the standing time is important to allow the temperature to even out within the food.

Cooking Guide for frozen vegetables

Use a suitable glass pyrex bowl with lid. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer.
Stir twice during cooking and once after cooking. Add salt, herbs or butter after cooking. Cover during standing time.

Food	Serving Size	Power	Time (min.)
Spinach	150 g	60 %	5-6
	Instructions Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.		
Broccoli	300 g	60 %	8-9
	Instructions Add 30 ml (2 tbsp) cold water. Stand for 2-3 minutes.		
Peas	300 g	60 %	7-8
	Instructions Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.		
Green Beans	300 g	60 %	7½-8½
	Instructions Add 30 ml (2 tbsp) cold water. Stand for 2-3 minutes.		
Mixed Vegetables (Carrots/Peas/ Corn)	300 g	60 %	7-8
	Instructions Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.		
Mixed Vegetables (Chinese Style)	300 g	60 %	7½-8½
	Instructions Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.		

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Cooking Guide for fresh vegetables

Use a suitable glass pyrex bowl with lid. Add 30-45 ml cold water (2-3 tbsp) for every 250 g unless another water quantity is recommended – see table. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer. Stir once during and once after cooking. Add salt, herbs or butter after cooking. Cover during a standing time of 3 minutes.

Hint: Cut the fresh vegetables into even sized pieces. The smaller they are cut, the quicker they will cook.

Food	Serving Size	Power	Time (min.)
Broccoli	250 g 500 g	90 %	4½-5 7-8
	Instructions Prepare even sized florets. Arrange the stems to the centre. Stand for 3 minutes.		
Brussels Sprouts	250 g	90 %	6-6½
	Instructions Add 60-75 ml (4-5 tbsp) water. Stand for 3 minutes.		
Carrots	250 g	90 %	4½-5
	Instructions Cut carrots into even sized slices. Stand for 3 minutes.		
Cauliflower	250 g 500 g	90 %	5-5½ 7½-8½
	Instructions Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. Stand for 3 minutes.		
Courgettes	250 g	90 %	4-4½
	Instructions Cut courgettes into slices. Add 30 ml (2 tbsp) water or a knob of butter. Cook until just tender. Stand for 3 minutes.		
Egg Plants	250 g	90 %	3½-4
	Instructions Cut egg plants into small slices and sprinkle with 1 tbsp lemon juice. Stand for 3 minutes.		
Leeks	250 g	90 %	4-4½
	Instructions Cut leeks into thick slices. Stand for 3 minutes.		
Mushrooms	125 g 250 g	90 %	1½-2 2½-3
	Instructions Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving. Stand for 3 minutes.		
Onions	250 g	90 %	5-5½
	Instructions Cut onions into slices or halves. Add only 15 ml (1 tbsp) water. Stand for 3 minutes.		
Pepper	250 g	90 %	4½-5
	Instructions Cut pepper into small slices. Stand for 3 minutes.		
Potatoes	250 g 500 g	90 %	4-5 7-8
	Instructions Weigh the peeled potatoes and cut them into similar sized halves or quarters. Stand for 3 minutes.		
Turnip Cabbage	250 g	90 %	5½-6
	Instructions Cut turnip cabbage into small cubes. Stand for 3 minutes.		

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Cooking Guide for rice and pasta

Rice: Use a large glass pyrex bowl with lid – rice doubles in volume during cooking. Cook covered.
After the cooking time is over, stir before standing time and salt or add herbs and butter.
Remark: the rice may not have absorbed all water after the cooking time is finished.

Pasta: Use a large glass pyrex bowl. Add boiling water, a pinch of salt and stir well. Cook uncovered.
Stir occasionally during and after cooking. Cover during standing time and drain thoroughly afterwards.

Food	Serving Size	Power	Time (min.)
White Rice (Parboiled)	250 g 375 g	90 %	15-16 17½-18½
	Instructions Add 500 ml cold water.(250 g), Add 750 ml cold water.(375 g) Stand for 5 minutes.		
Brown Rice (Parboiled)	250 g 375 g	90 %	20-21 22-23
	Instructions Add 500 ml cold water.(250 g), Add 750 ml cold water.(375 g) Stand for 5 minutes.		
Mixed Rice (Rice + Wild Rice)	250 g	90 %	16-17
	Instructions Add 500 ml cold water. Stand for 5 minutes.		
Mixed Corn (Rice + Grain)	250 g	90 %	17-18
	Instructions Add 400 ml cold water. Stand for 5 minutes.		
Pasta	250 g	90 %	10-11
	Instructions Add 1000 ml hot water. Stand for 5 minutes.		

REHEATING

Your microwave oven will reheat food in a fraction of the time that conventional ovens hobs normally take.
Use the power levels and reheating times in the following chart as a guide. The times in the chart consider liquids with a room temperature of about +18 to +20 °C or a chilled food with a temperature of about +5 to +7 °C.

Arranging and covering

Avoid reheating large items such as joint of meat – they tend to overcook and dry out before the centre is piping hot. Reheating small pieces will be more successful.

Power levels and stirring

Some foods can be reheated using 90 % power while others should be reheated using 60 %, 50 %, or even 30 %.
Check the tables for guidance. In general, it is better to reheat food using a lower power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example).
Stir well or turn food over during reheating for best results. When possible, stir again before serving.
Take particular care when heating liquids and baby foods. To prevent eruptive boiling of liquids and possible scalding, stir before, during and after heating. Keep them in the microwave oven during standing time. We recommend putting a plastic spoon or glass stick into the liquids. Avoid overheating (and therefore spoiling) the food.
It is preferable to underestimate cooking time and add extra heating time, if necessary.

Heating and standing times

When reheating food for the first time, it is helpful to make a note of the time taken – for future reference.
Always make sure that the reheated food is piping hot throughout.
Allow food to stand for a short time after reheating - to let the temperature even out.
The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart.
Take particular care when heating liquids and baby food. See also the chapter with the safety precautions.

REHEATING LIQUIDS

Always allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to even out. Stir during heating, if necessary, and ALWAYS stir after heating. To prevent eruptive boiling and possible scalding, you should put a spoon or glass stick into the beverages and stir before, during and after heating.

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REHEATING BABY FOOD

BABY FOOD:

Empty into a deep ceramic plate. Cover with plastic lid. Stir well after reheating! Let stand for 2-3 minutes before serving. Stir again and check the temperature. Recommended serving temperature: between 30-40 °C.

BABY MILK:

Pour milk into a sterilised glass bottle. Reheat uncovered. Never heat a baby's bottle with teat on, as the bottle may explode if overheated. Shake well before standing time and again before serving ! Always carefully check the temperature of baby milk or food before giving it to the baby. Recommended serving temperature: ca. 37 °C.

REMARK:

Baby food particularly needs to be checked carefully before serving to prevent burns. Use the power levels and times in the next table as a guide lines for reheating.

Reheating Liquids and Food

Use the power levels and times in this table as a guide lines for reheating.

Food	Serving Size	Power	Time (min.)
Drinks (Coffee, Tea and Water)	150 ml (1 cup) 300 ml (2 cups) 450 ml (3 cups) 600 ml (4 cups)	90 %	1-1½ 2-2½ 3-3½ 3½-4
	Instructions Pour into cups and reheat uncovered: 1 cup in the centre, 2 cups opposite of each other, 3 cups in a circle. Keep in microwave oven during standing time and stir well. Stand for 1-2 minutes.		
Soup (Chilled)	250 g 350 g 450 g 550 g	90 %	2½-3 3-3½ 3½-4 4½-5
	Instructions Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving. Stand for 2-3 minutes.		
Stew (Chilled)	350 g	60 %	4½-5½
	Instructions Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Stand for 2-3 minutes.		
Pasta with Sauce (Chilled)	350 g	60 %	3½-4½
	Instructions Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving. Stand for 3 minutes.		
Filled Pasta with Sauce (Chilled)	350 g	60 %	4-5
	Instructions Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Stand for 3 minutes.		
Plated Meal (Chilled)	350 g 450 g	60 %	4½-5½ 5½-6½
	Instructions Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film. Stand for 3 minutes.		
Cheese Fondue Ready-To-Serve (Chilled)	400 g	60 %	6-7
	Instructions Put the ready-to-serve cheese fondue in a suitable sized glass pyrex bowl with lid. Stir occasionally during and after reheating. Stir well before serving. Stand for 1-2 minutes.		

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Reheating Baby Food and Milk

Use the power levels and times in this table as guide lines for reheating.

Food	Serving Size	Power	Time
Baby Food (Vegetables + Meat)	190 g	60 %	30 sec.
	Instructions Empty into ceramic deep plate. Cook covered. Stir after cooking time. Before serving, stir well and check the temperature carefully. Stand for 2-3 minutes.		
Baby Porridge (Grain + Milk + Fruit)	190 g	60 %	20 sec.
	Instructions Empty into ceramic deep plate. Cook covered. Stir after cooking time. Before serving, stir well and check the temperature carefully. Stand for 2-3 minutes.		
Baby Milk	100 ml 200 ml	30 %	30-40 sec. 1 min. to 1 min. 10 sec.
	Instructions Stir or shake well and pour into a sterilised glass bottle. Place into the centre of turn-table. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, shake well and check the temperature carefully.		

MANUAL DEFROSTING

Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time. This can be of great advantage, if unexpected guests suddenly show up.

Frozen poultry must be thoroughly thawed before cooking. Remove any metal ties and take it out of any wrapping to allow thawed liquid to drain away.

Put the frozen food on a dish without cover. Turn over half way, drain off any liquid and remove any giblets as soon as possible. Check the food occasionally to make sure that it does not feel warm.
If smaller and thinner parts of the frozen food start to warm up, they can be shield by wrapping very small strips of aluminium foil around them during defrosting.

Should poultry start to warm up on the outer surface, stop thawing and allow it to stand for 20 minutes before continuing. Leave the fish, meat and poultry to stand in order to complete defrosting. The standing time for complete defrosting will vary depending on the quantity defrosted. Please refer to the table below.

Hint: Flat food defrosts better than thick and smaller quantities need less time than bigger ones. Remember this hint while freezing and defrosting food.

For defrosting of frozen food with a temperature of about -18 to - 20 °C, use the following table as a guide.

Food	Serving Size	Power	Time (min.)
Meat			
Minced Meat	250 g 500 g	20 %	6-7 9-12
Pork Steaks	250 g	20 %	5-7
	Instructions Place the meat on turntable. Shield thinner edges with aluminium foil. Turn over after half of defrosting time! Stand for 15-30 minutes.		

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Food	Serving Size	Power	Time (min.)
Poultry			
Chicken Pieces	500 g (2 pcs)	20 %	14-15
Whole Chicken	1200 g	20 %	32-34
	Instructions First, put chicken pieces first skin-side down, whole chicken first breast-side-down on a flat ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time! Stand for 15-60 minutes.		
Fish			
Fish Fillets	200 g	20 %	6-7
Whole Fish	400 g	20 %	11-13
	Instructions Put frozen fish in the middle of a flat ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends of fillets and tail of whole fish with aluminium foil. Turn over after half of defrosting time! Stand for 10-25 minutes.		
Fruit			
Berries	300 g	20 %	6-7
	Instructions Spread fruit on a flat, round glass dish (with a large diameter). Stand for 5-10 minutes.		
Bread			
Bread Rolls (Each ca. 50 g)	2 pcs 4 pcs	20 %	1-1½ 2½-3
Toast/Sandwich	250 g	20 %	4-4½
German Bread (Wheat + Rye Flour)	500 g	20 %	7-9
	Instructions Arrange rolls in a circle or bread horizontally on kitchen paper in the middle of turntable. Turn over after half of defrosting time! Stand for 5-20 minutes.		

GRILL

The grill-heating element is located underneath the ceiling of the cavity. It operates while the door is closed and the turntable is rotating. The turntable's rotation makes the food brown more evenly. Preheating the grill for 3-5 minutes will make the food brown more quickly.

Cookware for grilling:
Should be flameproof and may include metal. Do not use any type of plastic cookware, as it can melt.

Food suitable for grilling:
Chops, sausages, steaks, hamburgers, bacon and gammon rashers, thin fish portions, sandwiches and all kinds of toast with toppings.

Important remark:
Whenever the grill only mode is used, please remember that food must be placed on the high rack, unless another instruction is recommended.

MICROWAVE + GRILL

This cooking mode combines the radiant heat that is coming from the grill with the speed of microwave cooking. It operates only while the door is closed and the turntable is rotating. Due to the rotation of the turntable, the food browns evenly.

Cookware for cooking with microwaves + grill
Please use cookware that microwaves can pass through. Cookware should be flameproof. Do not use metal cookware with combination mode. Do not use any type of plastic cookware, as it can melt.

Food suitable for microwaves + grill cooking:
Food suitable for combination mode cooking include all kinds of cooked food which need reheating and browning (e.g. baked pasta), as well as foods which require a short cooking time to brown the top of the food. Also, this mode can be used for thick food portions that benefit from a browned and crispy top (e.g. chicken pieces, turning them over half way through cooking). Please refer to the grill table for further details.

Important remark:
Whenever the combination mode (microwave + grill) is used, the food should be placed on the high rack, unless another instruction is recommended. Please refer to the instructions in the following chart.
The food must be turned over, if it is to be browned on both sides.

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TIPS AND TRICKS

MELTING CRYSTALLIZED HONEY

Put 20 g crystallized honey into a small deep glass dish.
Heat for 20-30 seconds using 30 %, until honey is melted.

MELTING GELATINE

Lay dry gelatine sheets (10 g) for 5 minutes into cold water.
Put drained gelatine into a small glass pyrex bowl.
Heat for 1 minute using 30 %.
Stir after melting.

COOKING GLAZE/ICING (FOR CAKE AND GATEAUX)

Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water.
Cook uncovered in a glass pyrex bowl for 3½ to 4½ minutes using 90 %, until glaze/icing is transparent. Stir twice during cooking.

COOKING JAM

Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid.
Add 300 g preserving sugar and stir well.
Cook covered for 10-12 minutes using 90 %.
Stir several times during cooking. Empty directly into small jam glasses with twist-off lids.
Stand on lid for 5 minutes.

COOKING PUDDING/ CUSTARD

Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6½ to 7½ minutes using 90 %.
Stir several times well during cooking.

BROWNING ALMOND SLICES

Spread 30 g sliced almonds evenly on a medium sized ceramic plate.
Stir several times during browning for 3½ to 4½ minutes using 60 %.
Let it stand for 2-3 minutes in the oven. Use oven gloves while taking out!

TROUBLESHOOTING

If you have any of the problems listed below try the solutions given.

This is normal.

- Condensation inside the oven.
- Air flow around the door and outer casing.
- Light reflection around the door and outer casing.
- Steam escaping from around the door or vents.

The oven does not start when you press the Start button.

- Is the door completely closed?

The food is not cooked at all.

- Have you set the timer correctly and/or pressed the **Start** button?
- Is the door closed?
- Have you overloaded the electric circuit and caused a fuse to blow or a breaker to be triggered?

The food is either overcooked or undercooked.

- Was the appropriate cooking length set for the type of food?
- Was an appropriate power level chosen?

The light bulb is not working.

- The Light bulb should not be replaced in person for safety reasons. Please contact nearest authorised Samsung customer care, to arrange for a qualified engineer to replace the bulb.

The oven causes interference with radios or televisions.

- Slight interference may be observed on televisions or radios when the oven is operating. This is normal. To solve this problem, install the oven away from televisions, radios and aerials.
- If interference is detected by the oven's microprocessor, the display may be reset. To solve this problem, disconnect the power plug and reconnect it. Reset the time.

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Smoke and bad smell when initial operating.

- It's a temporary condition by new component heating. Smoke and smell will disappear completely after 10 minutes operation.
  To remove smell more quickly, please operate microwave oven with putting lemon formation or lemon juice in the cabinet.

Sparking and cracking occur inside the oven (arcing).

- Have you used a dish with metal trimmings?
- Have you left a fork or other metal utensil inside the oven?
- Is aluminum foil too close to the inside walls?

If the above guidelines do not enable you to solve the problem, then contact your local SAMSUNG customer service centre.
Please have the following information read;

- The model and serial numbers, normally printed on the rear of the oven
- Your warranty details
- A clear description of the problem

Then contact your local dealer or SAMSUNG aftersales service.

For the power level set to over 70 % of power level, after the first 20 minutes the power level will automatically adjusted to 70 % of power level to avoid overcooking.

ERROR CODE

"SE" message indicates.

- The "SE" message indicate "Key Short" error happen.
  Please check if one or more buttons are pressed for a long time.
  Turn off the microwave oven and try setting again.

For any codes not listed above, or if the suggested solution does not solve the problem, contact your local SAMSUNG Customer Care Centre.

GRAC IAS POR ELEGIR A SAMSUNG

Su horno nuevo representa lo último en tecnología de cocción con microondas. Este horno es un electrodoméstico con todas las funciones y fácil de usar, construido para cumplir estándares estrictos de calidad establecidos por SAMSUNG: los más altos en la industria. Estamos orgullosos de ofrecerle un producto que proporcionará servicio conveniente y confiable durante años por venir.

Por favor registre el número de serie de la parte trasera o interior de su horno de microondas SAMSUNG así como la fecha de compra en los espacios provistos abajo. Le recomendamos guardar su recibo de compra con este manual para facilitar el servicio en garantía.

Número de modelo _____

Número de serie _____

Fecha de compra _____

Distribuidor _____

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technical specifications

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

Model	MG28F303TA*
Power source	220 V ~ 60 Hz
Power consumption	
Microwave	1500 W
Grill	1350 W
Combined mode	1500 W
Output power	95 W ~ 950 W (IEC-705)
Operating frequency	2450 MHz
Magnetron	OM75P (31)
Cooling method	Cooling fan motor
Dimensions (W x H x D)	
Outside	517 x 297 x 437 mm
Oven cavity	357 x 255 x 357 mm
Volume	1.0 cu.ft
Weight	
Net	16 kg

MEMO

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MEMO

MEMO

QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
MEXICO	01-800-SAMSUNG(726-7864)	www.samsung.com/mx/support
ARGENTINE	0800-333-3733	www.samsung.com/ar/support
URUGUAY	000-405-437-33	www.samsung.com/latin/support (Spanish) www.samsung.com/latin_en/support (English)
PARAGUAY	009-800-542-0001	
BRAZIL	0800-124-421 (Demais cidades e regiões) 4004-0000 (Capitais e grandes centros)	www.samsung.com/br/support
CHILE	800-SAMSUNG(726-7864)	www.samsung.com/cl/support
BOLIVIA	800-10-7260	www.samsung.com/cl/support
COLOMBIA	Bogotá 600 12 72 Gratis desde cualquier parte del país 01 8000 112 112 ó desde su celular #SAM(726)	www.samsung.com/co/support
COSTA RICA	0-800-507-7267 00-800-1-SAMSUNG (726-7864)	www.samsung.com/latin/support (Spanish) www.samsung.com/latin_en/support (English)
DOMINICA	1-800-751-2676	
ECUADOR	1-800-10-72670 1-800-SAMSUNG (72-6786)	
EL SALVADOR	800-6225	
GUATEMALA	1-800-299-0013 1-800-299-0033	
HONDURAS	800-27919267 800-2791-9111	
JAMAICA	1-800-234-7267 1-800-SAMSUNG (726-7864)	www.samsung.com/latin_en/support (English)
NICARAGUA	001-800-5077267	www.samsung.com/latin/support (Spanish) www.samsung.com/latin_en/support (English)
PANAMA	800-7267 800-0101	
PERU	0-800-777-08	www.samsung.com/pe/support
PUERTO RICO	1-800-682-3180	www.samsung.com/latin/support (Spanish) www.samsung.com/latin_en/support (English)
TRINIDAD & TOBAGO	1-800-SAMSUNG(726-7864)	
VENEZUELA	0-800-SAMSUNG (726-7864)	www.samsung.com/ve/support

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